

# CHAMPAGNE



## PIERRE MORLET



### BLEND:

Pinot Noir and Chardonnay at variable proportion (please look under the “Wine Library” section for a specific vintage).

### FERMENTATION:

Primary fermentation in either small tank capacity or in French oak “Demi-Muids” barrels with weekly batonnage of the lees.

### COMPOSITION:

Exclusively from a specific vintage (100%)  
Exclusively from Premiers and Grand Crus

### RELEASE:

Released after five to eight years after picking  
Disgorged three months prior to shipping

### SERVICE:

Harmonious and balanced, the millesimes are different from one another and their expression as well as complexity vary depending on their level of maturity. Some are greatly appreciated at a special toast as aperitif. Others compliment perfectly meaty dishes which can be gamier as the maturity of the vintage is older.

## *Champagnes “Millesime”*

The Morlet family only selects the best years to produce their vintage Champagnes. Each of them is the result of a judicious blend made out of some of the different family’s terroirs and representing the characteristics of a particular year. Therefore the proportions of both varietals as well as of the vineyard parcels can vary from one vintage to another. Each Pierre Morlet Champagne Millesime reflects the originality that nature gave us in an exceptional year.

With a great ageing potential, vintage Champagnes represents the ‘Nec plus Ultra’ of the Morlet’s terroirs, expertise and passion. They are the ultimate choice of the finest wine connoisseurs.